

MONOGRAM 30" DUAL-FUEL PROFESSIONAL RANGE WITH 4 BURNERS

ZDP304NPSS (NATURAL GAS)



AUTHENTIC PROFESSIONAL APPEARANCE

Stainless steel with smoothly finished edges, large electronic control knobs and heavy duty handles

SEALED, DUAL-FLAME STACKED BURNERS

Deliver a full spectrum of heat settings, from an ultra-low 140°F simmer to an intense 18,000 BTUs*

MONOGRAM PROFESSIONAL OVEN SYSTEM

Combines European, Reverse-Air convection technology and six heating elements to provide superb baking results

LED TASK LIGHTS

Below the bullnose provide a functional and theatrical touch

ELECTRONIC IGNITION WITH AUTOMATIC REIGNITION

Ensures a continuous flame and reignites automatically if accidentally extinguished

REVERSIBLE BURNER GRATES

Flat on one side and uniquely contoured on the other to accommodate round-bottom woks

OPTIONAL FULL-WIDTH STAINLESS STEEL TOEKICK

Is included with the range

LARGE TEMPERATURE AND TIME DISPLAYS

Make it easy to monitor cooking progress

HALOGEN LIGHT COLUMNS

Provide a clear view, regardless of rack position

*Natural Gas Model



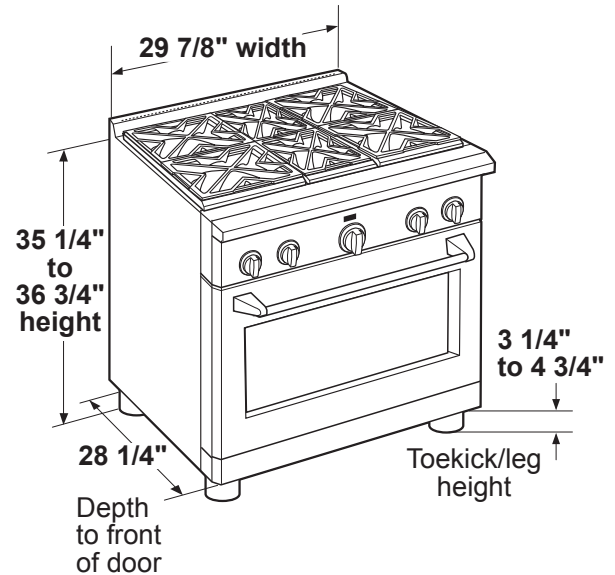
SPECIFICATIONS

Overall Width	29 7/8" (75.8 cm)
Overall Height	35 1/4" (89.5 cm)
Overall Depth	31 1/16" (78.9 cm)
Door Clearance	48 1/4" (122.5 cm)
Cutout Width	30" (76.2 cm)
Cutout Height	35 1/4" - 36 3/4" (89.5 - 93.3 cm)
Shipping Weight	391 lbs (177.3 kg)

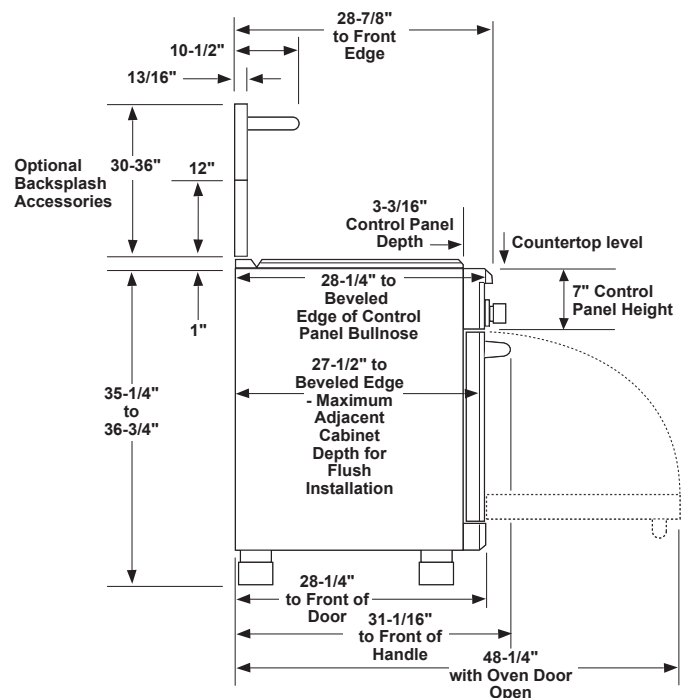
ATTENTION ELECTRICIAN:

Electrical requirements: Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 30-amp circuit for 30" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

OVERALL DIMENSIONS

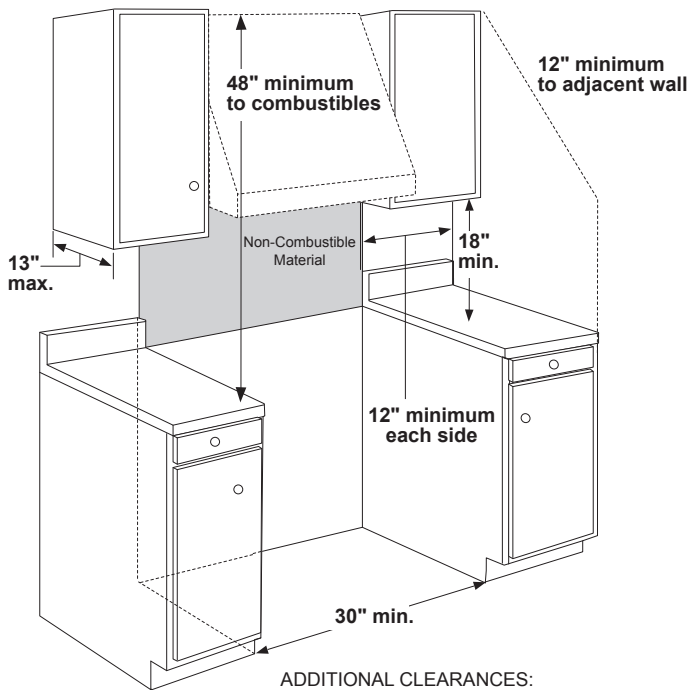


SIDE VIEW WITH A BACKSPLASH



Dimensions in parentheses are in centimeters unless otherwise noted. Actual product dimensions may vary due to manufacturing tolerances.

DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)



ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

HELPFUL TIPS

All Dual-Fuel Professional Ranges are factory set for natural gas.

NOTE

A propane conversion kit is included with the range. High Altitude kit, WB28K10553 for operation above 6,000 feet, is also available. The kits must be installed by a qualified service technician at additional cost.

INSTALLATION INFORMATION

Before installing, consult installation instructions packed with product or online at Monogram.com for current dimensional data. A 30" or 36" wide professional vent hood is recommended for installation over this range. Install the hood 30" to 36" above the cooking surface.

ADVANCE PLANNING

Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-990.

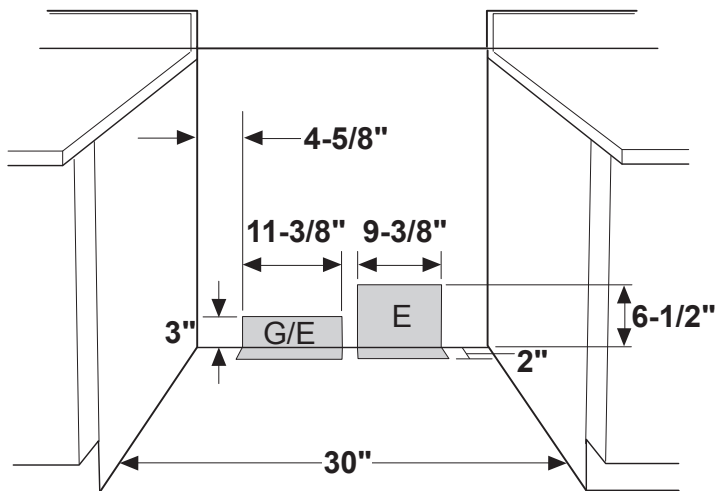
⚠ WARNING

Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.

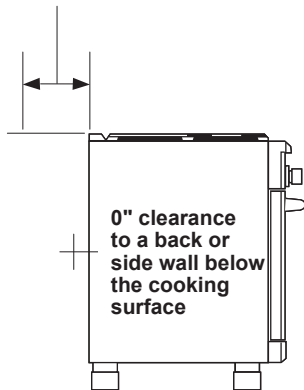
DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)

UTILITY LOCATIONS



Locate gas and electric as shown

12" min. to combustibles or 0" to a non-combustible material above the cooking surface



HELPFUL TIPS

GAS SUPPLY

- The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

BACKSPLASH

The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. A custom, non-combustible backsplash can be used.